



## The Committee Room Lunch Club

Weekly changing menu of 'choice of entrée followed by sharing style  
'Hero' main course & accompanying sides'

*Winter Warmer' Series | April – August*

This winter, the Committee Room lunch club is celebrating the best of European comfort food. We're championing underutilised cuts of meat and poultry from carefully selected boutique producers, slow-cooked and crafted with tradition in mind. Hearty, generous, and made with heart — exactly what the season calls for.

59pp

## Entree

*choice of*

### Soup du jour

cream of Jerusalem artichoke | spanner crab | chervil

*or*

### Wagyu bresaola

stracciatella | pickled walnuts | hand stretched grissini

## Main

### 'Cassoulet'

*"that sumptuous amalgamation of haricot beans, sausage, pork, mutton, preserved goose, aromatically spiced with garlic & herbs"*

*- Elizabeth David*

confit Lodden Valley duck | handmade Toulouse sausage  
smoked pork belly  
gently braised with white beans | tomato | herbs | garlic crust

*accompanied by*

butter lettuce | shallot & tarragon vinaigrette

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steamed French green beans | sauce bearnaise

#### Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens.

Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

59pp

## Entree

*choice of*

**Tortellini in brodo**  
tortellini filled with mortadella | prosciutto | parmesan  
roasted chicken broth

*or*

**House charcuterie**  
duck prosciutto | marinated red peppers | capocollo  
saucisson | ficelle

## Main

### 'Osso Bucco'

*"I'm a great believer in taking time with food – it always rewards you"*

*Maggie Beer*

veal shanks slow cooked in white wine | tomato | gremolata

*accompanied by*

polenta | fontina | thyme

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peppery leaves | pear | walnuts | aged balsamic

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## Entree

*choice of*

**Agnolotti del plin**  
pasta filled with pork & veal | brown butter  
truffled pecorino

*or*

**Cured Spencer Gulf Kingfish**  
almond ajo blanco | pickled radishes | hand rolled taralli

## Main

### ‘Coq au Vin’

*“you knew when you married me, I’m more Coco Chanel then Coq Au Vin”*  
*Carrie Bradshaw*

organic chicken braised in red wine | pancetta | mushrooms  
baby onions | aromatic herbs

*accompanied by*

Paris mash potatoes | porcini sauce

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broccolini | olive oil | garlic & lemon

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